Crispy Lemon Chicken with Green beans

Prep Time: 5 minutes
Cook Time: 20 minutes

Ingredients

4-5 Boneless chicken breasts cut in two
10 ounces of green beans
3 lemons
2 teaspoons of kosher salt
40 turns of the pepper mill
6 thyme sprigs
3 tablespoons of unsalted butter

At Home Preparation:

1. Grate the lemon zest. Cut lemons into slices, put in a Ziploc bag, label, refrigerate.
2. Cut chicken breasts in two.
3. In a gallon Ziploc, mix the lemon zest, salt, pepper and chicken. Make sure spices cover chicken. Seal gallon Ziploc, label, and refrigerate.
4. Wash and snip green beans. Put in Ziploc bag, label, and refrigerate.

At Campout Preparation:

1. Pre-heat a 12'' Dutch oven and melt the butter.
2. Place the chicken breasts in the Dutch oven. While cooking, add the lemon slices, green beans, and thyme springs.
3. Remove the thyme sprigs once wrinkled and charred.
4. Cook chicken until both sides are brown and crispy, and when there is no pink meat. If the beans finish cooking before the chicken, set the beans on top of the chicken breasts to prevent from charing further.
5. Once done cooking, remove Dutch oven from coals. Leave top of the Dutch oven on until ready to serve.

Equipment

12" Dutch oven
Cooking/Serving utensil
Lid lifter & Trivet